

Abstract

[0042] The invention concerns a method for stably flavouring drinks by means of solid, solvent-inert, particulate carrier materials loaded with flavouring agents having a large specific surface in which inorganic silicon, aluminium and/or carbon-containing compounds from the group comprising silicates, aluminium oxides and activated carbons, which optionally contain portions of water, are used as carrier materials. Silica gels, kieselguhr, activated and/or calcined clays, $\gamma\text{-Al}_2\text{O}_3$ and alumina oxide xerogels are particularly suitable as carrier materials which should have a specific surface between 0.1 and 1000 m^2/g and a particle size of $\geq 10 \mu\text{m}$. Suitable pore sizes of the carrier materials are those between 0.3 and 5000 nm. Suitable flavouring agents are essential oils, citrus oils, fruit essences and flavour extracts, for the loading of which the carrier materials are introduced into liquids containing flavouring agents or are sprayed with these. The method can in particular be used to stably flavour hot drinks for long periods.